

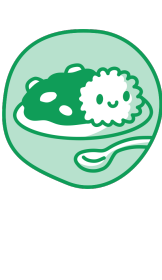


Main Street



Onigiri

Snack time! Grab this hand-formed, flavor-filled rice ball when you're on the go.



Sushi

Eat it cooked, eat it raw, eat it rolled, eat it pressed. There are endless variations of sushi to try. Nom nom nom.



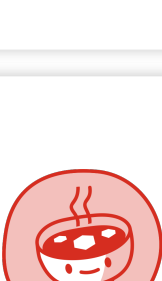
Donburi

Fill your belly with one of these savory bowls, brimming with rice and your new favorite toppings.



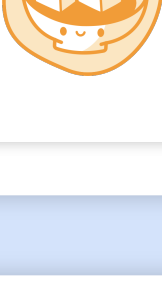
Japanese Curry

Whether spooned on rice or slathered on noodles, this thick, rich gravy comes in mild, sweet or spicy varieties, full of meat and vegetables.



Tamago Kake Gohan (TKG)

Raw egg for breakfast? I dare you to try this flavorful topping on your morning bowl of rice.



Omu-rice

A yellow omelette filled with seasoned rice, topped with ketchup art.



Hiyayakko

Chilled, smooth and silky tofu makes this side dish one of the coolest around.



Nattō

Start your day the nattō way. While its smell is strong, this sticky soybean dish is packed with nutrients.



Miso shiru

This stock-based soup comes in all kinds of tastes and colors. How will you slurp yours?



Agedashi Dōfu

Three words: Deep-fried tofu.



Long Valley



Ramen

Served in a meat- or fish-based broth with a world of toppings, these noodles are ready to slurp. The louder the better.



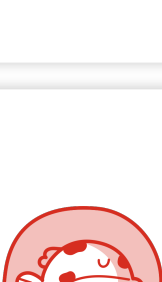
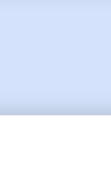
Tsukemen

Meet ramen's brother, Tsukemen. Served as a smaller, richer broth that you dip noodles into before the slurping begins.



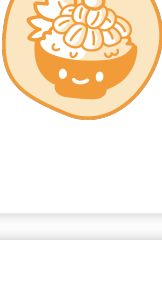
Udon

With chewy noodles and delicate broths, udon is all about maximum mouth feels.



Soba

Enjoyed year-round, these buckwheat noodles can be served cold with a dipping sauce, or in a hot broth with tempura or slices of meat.

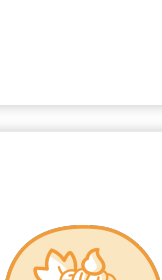


Somen

As thin as thread, these noodles can be served hot or cold, stir-fried or dipped in broth.



Sweet Kingdom



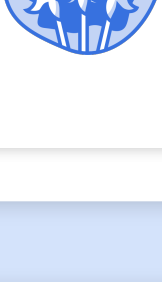
Daifuku

Soft mochi outside, filled with a sweet and creamy filling. 大福 translates as 'great luck'. You'll understand why when you eat daifuku...



Taiyaki

Cakes shaped like fish, but there is nothing from the sea inside these sweet treats. Just red beans or custard.



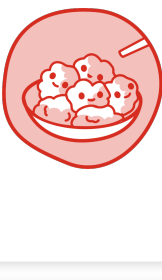
Kakigoori

Mountains of shaved ice, covered in colorful syrup and sweetener, make a refreshing dessert. Eat it before it melts!



Mitarashi Dango

A cousin of mochi, these glazed rice dumplings are served on a skewer, perhaps paired with hot tea.

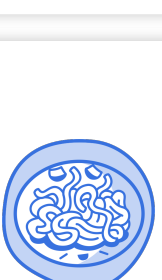


Castella

Originating in Portugal, this fluffy spongecake is a favorite sweet from Nagasaki to Nagano.



Savory Bay



Saba shioyaki

First the mackerel is salted, then it is grilled to perfection. It's that simple.



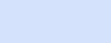
Fugu

You may have heard of pufferfish. You may also have heard it's risky to eat. But when it's prepared by an expert chef, it's pure deliciousness.



Uni don

If you're looking for a unique delicacy and a Hokkaido favorite, try sea urchin served over rice.



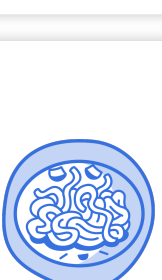
Anago

For deep-sea flavors, try salt-water eel, simmered and served on rice. Or deep-fried.

Ikayaki

Squid, simply marinated in soy sauce, and grilled over charcoal. This is how Japan does fast food.

Sizzle Yokocho



Yakitori

Delicately grilled cuts of chicken on skewers, cooked over binchotan charcoal. Now we feast.



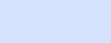
Karaage

Sizzled to a golden brown, with a mouthwatering crunch, this is fried chicken, Japan style.



Okonomiyaki

The name means 'as you like it'. Think of this savory pancake as a version of pizza - what topping will you try?



Yakiniku

This is how Japan barbecues. Try bite-sized pieces of meat grilled to order, and maybe even the legendary wagyu beef.

Yakisoba

Sweet and savory stir-fried noodles topped with meat and vegetables. For the veggie version, ask for a yasai yakisoba.

Gyoza

Panfried, meat-filled dumplings, eaten while still piping hot.

